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Cellar Foot Underwater Syrah 2011

Purity of fruit would correctly sum up this wine - it dominates the nose and the palate with tannins that are literally non-existent. The wine is pure drinking pleasure



variety : Shiraz | 100% Syrah
winery : Lammershoek Farms & Winery
winemaker : Craig Hawkins
wine of origin : West Coast
analysis : **alc :** 12.5 % vol **rs :** 2.5 g/l **pH :** 3.52 **ta :** 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The wine was made from a single trellised block of Syrah, 18 years of age and yielding 4 tons/ha. Dry-land farmed.

about the harvest: A warm January preceded the harvest in February, resulting in smaller grapes and bunches than usual. Picking occurred by hand in small 20kg crates in the early morning to ensure cool grapes.

in the cellar : Fermented in large concrete tanks for 2 weeks with 50 % whole bunches. The juice was then racked off the skins directly into 4 x 225L barrels which were then submerged underwater in a large open concrete tank. The water was changed every 3 weeks to ensure fresh, clean water. Full malolactic fermentation took place underwater. After 11 months the wine was racked and blended, a touch of SO2 was added for the first time before being bottled un-fined and unfiltered.